

March 2022

CANS NUTRITION BULLETIN

Child and Adult Nutrition Services
SD Department of Education

In This Issue

All Child Nutrition Programs

The Grapevine

South Dakota Sponsor Spotlight

Check in with CANS Monthly Conference Call

Pick It! Try It! Like It! Preserve It!

Crash Course with CANS—Webinar Thursdays

School Nutrition Program

Updated Resource for Parent Pick-up Meals for SY2021-2022

New School Meals Training Opportunities from Team Nutrition!

Transitional Nutrition Standards for SY2022-23 & SY2023-24

Pathways to School Nutrition Training Opportunity!

FFVP—2022-2023 Application Request

Child Adult Care Food Program

Updates & Reminders

Summer Food Service Program

SFSP Operations Know How

Food Distribution Program

Spend, Spend, Spend

USDA Foods Database Update Coming this Spring

Program Policy Memos

Contact CANS

The Grapevine

Spring is on the way and officially begins on March 20! With the recent round of sub-zero temperatures, we are looking forward to sunshine and warmer weather.

March is [National Nutrition Month](#). The theme for 2022 is Celebrate a World Full of Flavors. This would be an excellent time to incorporate cultural foods and traditions into your own meals or the meals you prepare for others.

Food Distribution Programs

The Annual Surveys for SY 2022-23 are closed and we are busy compiling the results. In the coming weeks the CANS office will be placing next school years food orders with USDA, and according to individual school's requests we will be allocating their entitlement to DoD/Fresh and with designated Processors.

We are still waiting on word from USDA on how SY 2022-23 entitlement will be calculated. We will keep you updated with information as we receive it.

Child Nutrition Programs

Supply Chain Assistance (SCA) Funds for the School Nutrition Programs are being prepared to be distributed to schools. At the end of February, notices were sent to all districts that completed the attestation and indicated they would like all or a partial amount of their allocated funding. These email notifications also included a notice of reallocated funds for eligible districts. We hope to disperse the original allocation and the reallocation all in one lump sum payment. We are planning to make these payments separately from your regular reimbursement payment cycle to avoid confusion. Additional information will be emailed in the next few weeks regarding finalized plans for payments. Please don't hesitate to contact CANS with any questions you may have.

We still do not know if congress will grant USDA additional waiver authority to release waivers for the upcoming summer operations or the next school year. We will keep you updated with any information that we receive regarding the status of waivers for upcoming operations. At this time, we are preparing for summer operations as normal, prior to any nationwide waivers being issued.

Thanks for all that you do each and every day to serve and provide nutritious meals and foods to South Dakotans!

Mikayla Hardy
Child Nutrition Programs Director
Director

Pam McCown
Food Distribution Programs
Director

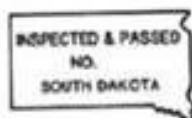
South Dakota Sponsor Spotlight!

Is your school or agency doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.

Wall Meats Beef to School

Many schools in South Dakota have switched to purchasing local meats. Here is a story on one generous processor in Wall. To learn more about where you too can purchase local meats for your schools, visit [Dakota Rural Action](#) and [SD Specialty Producers Association](#) for their local foods directories.

Remember, meat must be slaughtered, processed, and packaged in a state or federally inspected facility bearing one of the images on the stamps below.



South Dakota inspected stamp



USDA inspected stamp on exotic species (e.g., bison)



USDA inspected stamp on raw beef



USDA inspected stamp on processed beef

#38 is used in USDA stamps as sample establishment number

Check in with CANS Monthly Conference Call

Join us each month to **Check in with CANS** in the upcoming year! Each check in is normally scheduled for the first Thursday of every month at 2:30pm central time zone or 1:30 pm mountain time zone.

This check in is for all our Child Nutrition Program operators: School Nutrition Program, Child and Adult Care Food Program, and Summer Food Service Program. We invite our Food Distribution Program in Schools and our Procurement Specialists to also attend.

This check in is open to all agencies that are on our programs. Each check in starts with a report from CANS with hot topics, new guidance, program clarifications, and reminders of important dates. Every check in has time scheduled for you to ask questions. Minutes from each check in will be posted after the call is done on our DOE CANS website at <https://doe.sd.gov/cans/index.aspx> and occasionally these calls are recorded and posted for a short period of time.

Tentative Dates

Thursday, April 7
Thursday, May 5
Thursday, June 2

Pick It! Try It! Like It! Preserve It!

Clues for you on the produce we will highlight for March includes:



- There are nearly 1,000 species of these vegetables that are known
- Great source of calcium & magnesium, both are important for bones and teeth strength
- Like carrots, these vegetables are important for healthy vision.
- These vegetables help prevent heart attack or stroke & can reduce risk of cancer.

If you guessed: Greens (Kale, Spinach, Chard, etc.), you are correct!

South Dakota State University Extension features a Wilted Swiss Chard with Garlic and Baked Kale Chips as the recipe of the month. For more information, click the link below:

<https://extension.sdstate.edu/greens-pick-it-try-it-it-preserve-it>



CRASH COURSE

with **CANS**

2021-22

• MEETING SCHEDULE •

THURSDAYS @ 2:30PM CT

- 8/19** Meal Counting & Claiming in SSO
- 9/23** CACFP iCAN Applications
- 10/14** Updates in Professional Standards
- 11/18** School Gardens / Farm to Everything
- 12/2** FSMC Contracts, Amendments, Monitoring
- 12/16** Planning for Summer Feeding
- 1/13** Breakfast in the Classroom - Expanding Breakfast Participation
- 1/27** SFSP Application, Required Training, Announcements
- 2/10** FDP Annual Surveys
- 2/24** FFVP Basics - How Do I Do it?
- 3/10** Procurement Plan - Prepping for Next Year's Purchases
- 3/24** CEP Reporting
- 4/21** Nonprogram Foods Basics AND MORE!
- 5/19** End of Year Report Guidance

School Nutrition Program

Updated Resource for Parent Pick-Up Meals for SY 2021-2022

USDA's Team Nutrition initiative has updated the Child Nutrition Program Meal Service During Coronavirus (COVID-19): Best Practices for Parent Pick-Up of Meals and Snacks publication. This revised publication includes information and language about SY 2021-2022 waivers and flexibilities, as well as additional tips for improving traffic flow, verifying eligibility, managing alternative pick-up options, and communicating with families. Many of these new suggestions were gathered from schools, childcares, and summer meals sites that have successfully implemented parent pick-up in their communities during the COVID-19 public health emergency.

This publication is available for viewing and downloading at fns.usda.gov/tn/child-nutrition-program-meal-service-during-coronavirus-covid-19. For more information and related resources, visit the [Team Nutrition COVID-19 Resources](#) and [Planning for a Dynamic School Environment](#) webpages.

New School Meals Training Opportunities from Team Nutrition

Join USDA's Team Nutrition initiative for the new webinar series, *Meal Talk Webinars*. These webinars provide interactive trainings on hot topics related to school meals.

The first *Meal Talk* webinar will focus on **School Breakfast**, and will be held on **Wednesday, March 9th, from 3 to 4 pm Eastern Standard Time**. For more information, and to register, please visit <https://usda-fns-events.webex.com/usda-fns-events/onstage/g.php?MTID=e0e07d9670247b6a994e9d98a7d737f7f>.

In honor of National School Breakfast Week, this webinar will focus on school breakfast, and will provide an overview of USDA's School Breakfast Program, including the benefits of school breakfast, program requirements, and resources for navigating supply chain challenges. This webinar will also feature training materials from Team Nutrition on hot topics in school breakfast, including offering meats and meat alternates, offering smoothies, and best practices to reduce added sugars. Learn about fun new materials that can be used to add excitement to school breakfast events and other celebrations!



Cooperative Purchasing

Group Purchasing Organization

Group / Coop purchasing is available to School Food Authorities (SFA). Becoming a member of either may provide an opportunity to increase purchasing power and school nutrition participation numbers by offering a higher quality and wider range of products.

Both can accomplish all or part of the purchasing process for goods and services for its members, but there are some important points to understand.

Unless the Coop is comprised of SFAs only, acquiring the services of the group itself is subject to a solicitation process – even if there is no charge for the service or membership.

It is the responsibility of the individual SFA to ensure full and open competition (all suppliers have the same opportunity to compete), so being a member of such a group does not relieve the individual SFA of competitive purchasing.

The agreement between a group of Program operators is not a method of procurement for the individual SFAs within the group - it is an agreement to competitively procure specified goods and services as a group.

The goods and services secured in the Group/Coop Purchasing may be counted as one bid source in the individual SFAs competitive purchasing.

Potential **BENEFITS** to an individual SFA

- Savings – increased buying power

- Improved quality and selection of product

Potential **DRAW BACKS** to an individual SFA

- Possibility of fewer deliveries

- May have to eliminate products to consolidate items with the Group's majority

REMEMBER

Continued strength of the Group depends on members ordering the items secured in its negotiation with vendors. However, if a favorite item of an individual SFA is eliminated, the SFA may procure that item apart from the group in a separate solicitation of goods.



Transitional Nutrition Standards for SY2022-23 & SY2023-24

The U.S. Department of Agriculture (USDA) [announced](#) school nutrition standards for the next two years (School Year (SY) 22-23 and SY23-24). The [new final rule](#) changes the 2012 nutrition standards for milk, whole grains and sodium:

Milk: Schools may offer low-fat (1%) and nonfat milk that is flavored or unflavored. The 2012 standards limited flavored milk to nonfat only.

Whole Grains: At least 80% of the grains served in school lunch and breakfast per week must be whole grain-rich, which means they contain at least 50% whole grains and the rest is enriched grains. The 2012 standards required 100% of grains served in school lunch and breakfast to be whole grain-rich.

Sodium: For SY 2022-2023, the sodium limit for school lunch and breakfast will remain at the limit that was in place prior to the pandemic (Target 1). For SY 2023-2024, the limit will decrease by 10% for school lunch only. The 2012 standards required a more significant decrease.

All other school nutrition standards – including fruit and vegetable requirements and overall calorie ranges – will remain the same as the 2012 standards.

USDA hosted a webinar on the Transitional Nutrition Standards on February 16, 2022 and they will post a recording (and the slide deck) on the [Nutrition Standards for School Meals](#) website.

For more background about school meals and the rulemaking process ahead, please explore these resources:

Webpage: [Building Back Better with School Meals](#)

Fact Sheet: [Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium](#) (PDF, 125 KB)

Infographic: [The Road Ahead: Building Back Better with School Meals](#) (PDF, 137 KB)

Infographic: [Ten Reasons to Build Back Even Better with School Meals!](#) (PDF, 95 KB)

The Final Rule is [open for comments](#) until March 24.

Fresh Fruit & Vegetable Program— 2022-2023 Application Request

If an elementary school from your district is interested in participating in the FFVP for SY22-23, please click the Application Request link and provide contact information. The contact person will be notified when applications become available.

[FFVP 2022-23 Application Request](#) ← Click

Schools currently participating in the FFVP will be automatically invited to complete an application for SY22-23, and would not need to request an application.

The Fresh Fruit and Vegetable Program provides funds to elementary schools for purchase of fresh fruit and vegetable snacks.

The service of the FFVP must be provided during the school day, and not served in conjunction with other federal programs (cannot be served at the same time as breakfast, or lunch). Also, the service of fresh fruits and vegetables cannot be served with accompaniments (fruits and vegetables cannot be served with juice, milk, bread, etc.). FFVP dollars cannot be used to cover the cost of fruits and vegetable served at lunch or breakfast service. Additionally, the FFVP must be scheduled to be provided at least twice per week.



NOTE: All current FFVP participants will be automatically invited, once applications are available, and would not need to request an application.

Please feel free to contact Rob Ingalls (rob.ingalls@state.sd.us) with any questions; check out resources on the [CANS-FFVP webpage](#).

Save the Date Training Opportunity!

PATHWAYS TO SCHOOL NUTRITION



SD DOE CANS is pleased to announce our third annual “Pathways to School Nutrition” training. If you are a Food Service Director, Manager, School Nutrition Employee, or Business Manager this training is for you!

June 7-8

Come to Pierre for an in-person training at the
Ramkota Hotel

Stay tuned for more information!



Child & Adult Care Food Program

Updates & Reminders

Our CACFP Program Specialist, Katie Dryden left us in late February. Brigitta Bly, our SFSP Program Specialist, will be leaving us in mid-March. We are grateful for their time with us and for their work with our programs. We wish them both well! CANS is working on hiring replacements. Program questions can be sent to DOE.SchoolLunch@state.sd.us.

Please tune into the CACFP Halftime: Thirty on Thursdays webinars hosted by USDA Team Nutrition (<https://www.fns.usda.gov/tn/halftime-cacfp-thirty-thursdays-training-webinar-series>). These webinars are focused on CACFP topics related to CACFL Meal Pattern requirements.

The 2022 National Child Nutrition Conference, hosted by National CACFP Sponsors Association, is on April 18-22, 2022 in New Orleans. Please visit the link (<https://www.cacfp.org/conference/>) for more information regarding in-person and virtual options.

Summer Food Service Program

SFSP Operations Know How

The SFSP Operations Know How is a webinar training for site supervisors and staff. This webinar is optional and does not replace the training that sponsors are to provide staff.

During this webinar, we will discuss basic SFSP recordkeeping requirements for everyday operations and common findings during reviews.

Please register for this webinar here: <https://forms.office.com/Pages/ResponsePage.aspx?id=fFSvcKtpbUG0plQ7XOUrmcFFEwN4BxJlsm2dUdKZG1pUMjVYTDFVNENFMzdaSkhLU04yUVFDRVI2Wi4u>

Under the registration please share any specific topics you wish to learn about during this webinar/

The webinar will take place **April 12, 2022 from 2:30- 4:00pm CT/ 1:30- 3:00pm MT** via Zoom.

Contact Diana Webb at least two weeks prior to the workshop if you have any special needs for which we will need to make arrangements. Call (605) 773-3413 about requests for alternative formats and/or interpreters e.g. disk, braille, larger print, interpreters, or with any other questions and/or cancellations. These accommodations are available to you at no charge.

Food Distribution Program

Spend, Spend, Spend

Schools will be closing soon for the summer. There will be limited product on the May order form which will open Monday, April 4th and close on Monday, April 11th. This is the last opportunity to use school year 21-22 entitlement.

DoD Fresh/FFAVORS entitlement must be spent by June 30th. Check your account balance at the DoD Site (<https://www.fns.usda.gov/usda-foods/fresh-fruits-and-vegetables-order-receipt-system-ffavors>). Email Darcy Beougher at darcy.beougher@state.sd.us as soon as possible if you are not able to spend your DoD entitlement. DoD Fresh/FFAVORS entitlement is use it or lose it and other schools can benefit from additional DoD funding.



USDA Foods Database Update Coming this Spring: Delivering Nutrition Allergen, and Ingredient Information for USDA Foods in Schools

Starting in early 2022, vendors who make “brown box” USDA Foods in Schools will begin submitting nutrition, allergen, and ingredient information. This vendor-specific product information will be available this spring in the USDA Foods Database, allowing states and school districts to access this information. This information can help food service manage menu planning, meet USDA meal pattern requirements and nutrition standards, and provide safe meals for students with food allergies and other special dietary needs.

USDA will release the updated USDA Foods Database in **Spring 2022**. Stay tuned for more information when the database updates are launched.

The current USDA Foods Database can be found at: <https://www.fns.usda.gov/usda-fis/usda-foods-database>. This link will host the updated USDA Foods Database when it is available.

Program Policy Memos

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

Current policies can be found at <http://www.fns.usda.gov/cacfp/policy>.

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at <http://www.fns.usda.gov/school-meals/policy>.

Summer Food Service Program

Policies can be found at <http://www.fns.usda.gov/sfsp/policy>.

Food Distribution

Food Distribution policies can be found at https://www.fns.usda.gov/resources?f%5B0%5D=resource_type%3A160&f%5B1%5D=program%3A35

COVID Waivers

To find a current list of the waivers that South Dakota has opted in to, you can visit the [CANS webpage](#) under the “USDA Waivers, Guidance, and Information—July 1, 2021-June 30, 2022” heading. Here, you will find a chart that lists all of the current waivers South Dakota is operating under.

Contact CANS

For any questions, comments, or concerns

Email: DOE.SchoolLunch@state.sd.us

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the [SD Tracker Tool](#) posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.